OTESTIONS AND ANSWERS The Photolay Editor of the Evening Ledger will be pleased to answer questions relating to his department. Questions relating to finally affairs of actors and actresses are barred absolutely.

Queries will not be answered by letter, All letters must be addressed to Photoplay Editor, Evening Ledger.

In April, 1865, Abraham Lincoln, President of the United States, was murdered The crime was committed at Ford's Theatre, Washington, D. C., where Mr. Lincoln and his wife had gone, with some friends, to see the play, "Our American Cousin." The murderer was a half-demented actor, John Wilkes Booth, who, of course, was executed in due time for the deed.

Every schoolboy has learned and knows their historical importance. The war between the North and South had just ended with the victory of the former. The cause of the Union had prevalled, and the re-establishment of peace and the reconstruction of the devastated South was merely a matter of time.

Of the witnesses of the dreadful deed it is probable that few remain; among them is Mr. W. J. Ferguson, the wellknown actor, who, by the way, is appearing in World Film motion pictures. Accounts vary as to what actually oc-

curred on the night of the assassination, or rather how it happened. Wilkes Booth, it appears, had long plotted to kill Lincoln, but had had no chance of carrying his plan into effect. Lincoln's visit to the theatre gave him the easiest of opportunities.

Booth was an actor, coming from a family which had long been prominent on the stage. Moreover, he was well known in Washington and at Ford's Theatre, of which he had, by courtesy.

the right of entry.

On the fatal day it appears from the evidence of Mr. Ferguson that he was in and about the theatre a great deal, as he had frequently been for several weeks. Indeed, he had recently acted there. In the afternoon he quietly pre-pared for the dreadful deed by making It possible for him to enter the Presidential box unobserved.

Mr. Lincoln, Mr. Ferguson states, took

his reception at the hands of the great audience very quietly. The President was an unostentatious man who did not care much for publicity, and who avoided even the appearance of being attended by pro-tective members of his suite told off to make his personal safety their object. On the fatal night, contrary to what his been stated, and even shown in motion pletures, the President had no bodyguard Again, it is popularly, nay, generally, supposed that after Booth had shot the President, the assassin leaped on the stage and cried "Sic semper tyranois"; he made his way out of the theatre as quickly as possible.

It was some time before the audience in the theatre realized that President Lincoln had been shot. But when the news became known sorrow and confusion



RREST.—With the Pighting Forces of Surope, with the Kaiser, King George, President Pothcare, the King of Belgium and Admiral Tippitz, the soldiers salions, battlessings and forts of warring Europe shown in sinemacolor for the first time. 2.30 and 8.35 WOODSIDE PARK — The Red Petiticos! With the resident stock rommany. A large barber, brought out to a Colorado mining town, is the heroine.

KEITH'S—Jesse L. Laaky's "Redheads." with James B. Carson: Willard, the man who grows to order: Burton Holmes' travelette. Cestl Curningham: Harry Lewis, 10 "A Vaudeville Cockail"; Meehan's dogs: Mr and Mrs. Gerdes Wilde, shadowgraphists: Jack McCloud and Al Carp, and the Hearst-Estig News Weekly. 200 and 8:00 NXON'S GRAND — The Prescotts Billy Tuite's Colleginus; John and Mas Burke, the Dancing La Vars. Drawes, Hambo and Friscot in "A Hottento Hotel": Lever Le Roy and Davis, comedians, and Reystone Comedians. And Reystone Comedians. 2, 7 and 2

### PHOTO PLAYS WINNERS IN COOKING SCHOOL CONTEST OF EVENING LEDGER NAMED SATURDAY

Board of Judges Finishes Consideration of Work of Children, Whose Cakes, Bread and Cookies Now Are on Exhibition at Free Cooking School in Horticultural Hall-Expert's Last Lecture to Women Today-Special for Children Tomorrow.

The Judging in the Evening Lebourn cooking contest for school children was completed late yesterday afternoon. Thousands of cakes, loaves of bread, cookies and biscuits are now rearranged under the names of the various cooking so for exhibition at Horticultural Hall. Every one of the judges said this contest was the biggest event of its kind in which she had assisted in selecting the prize

The winners of the five prizes, with the winners of honorable mention in each of the four classes, will be announced to the children on Saturday, when Mrs. Anna A. Carroll, who has been conducting the EVENING LEDGER cooking school, delivers the closing secture. This address will be to the children of the public cooking schools and of other cooking schools at the city and to the contestants.

The public is invited to see the exhibits

and the prize-winning cakes, blacuits, cookles and bread any time after 5 o'clock and before 5 o'clock today and during

The Evening Lenger has arranged a pleasing event for the children in connec-tion with the closing lecture tomorrow. The United Gas Improvement Company will install one of its modern candy cooking machines, such as is used in nearly all of the big candy factories of the city. TALK ON GOOD CANDY.

The Ivins Company will send an expert candymaker to the hall to make fresh candy while the children watch the process. In connection with this feature Mrs. Carroll will speak to the children on cooking and the proper candles to buy. Her lecture will be very instructive, inner lecture will be very instructive, in-spiring and pleasing to the children. At the conclusion of the lecture each child will be given some of the candy which is made during the lecture. This lecture will begin at 2:30 o'clock. Mrs. Carroll's lecture today will be the

last of her course to the women of Phila-delphia. Every woman who has not heard one of her lectures should make it a

one of her lectures should make it a point to be present.

In this lecture she will show her audience how to prepare Philadelphia eggs, bechemel sauce, Spanish omelet, Canada eggs, eggs a la Marten, wheat muffins, lettuce hearts and French dressing. This egg menu should prove of interest to every one. The lecture will go far becomed the second the second to the second to the second the second to the secon yond the comments which the prepara-Mrs. Carroll lectured to another large

Mrs. Carroll jectured to another large audience yesterday afternoon. She pre-pared a menu consisting of broiled lob-ster, sweetbrend patties, chicken livers en brochette, pineappie salad, boiled dreas-ling, popovers and hot biscuits. Popovers require very fresh eggs. It is only necessary to wet the flour for necessary.

for popovers.

A sieve is invaluable for straining sauces.

Some people do not make popovers be-

cause it takes so long to bear the eggs. I only bear my eggs 10 minutes and after I get the batter beat 10 minutes more. I run the batter through a sieve, as it makes it smooth and helps to mix It

makes it smooth and helps to mix it evenly.

It is not necessary to heat the pan for popovers. The oven should be hot before putting them in. It is immaterial if it has even been heating 10 minutes. This is the season for pinapples. Many salads can be made from them which are very delicious. I want to impress upon you again the value of making use of fruits and vegetables when they are in season.

It is unnecessary to know how to make the fancy dishes. A good cook who makes

the fancy dishes. A good cook who makes the plain things well never need worry about the welfare of her family. I do not believe in high seasoning for children. It is very bad for them. They should naturally have an appetite with-out requiring big seasoning.

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Cabinet Gas Ranges, valued at about \$35, all made by Philadelphia manufac-turers, will be given as first prizes, as torers, will be given as first prizes, as follows:
A \$35 Gunlity Cabinet Gas Range, oftered by the Roberts & Mander Store Company, for the best aponge cake.
A \$35 Fortune Cabinet Gas Range, offered by the Thomas, Roberts, Stevenson Company, for the best bread.
A \$35 Conkeasy Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.
A \$35 Conkeasy Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.
A \$35 Imperial Excelsion Cabinet Gas Range, effered by Issae A. Sheppard & Co., for the best biscuits.
Second prizes Biscuits, Cover Triumph Gas Circulating Water Heater; bread, No. 25 Rund Gas Circulating Water Heater; spange cake, one barrel of King Midas flour.

flour.
Third prize for each division: "Wear-ever" Aluminum Tea Kettle, offered by the Aluminum Cooking Utensii Company, New Kensington, Pa.
Fourth prize for each division: Aluminum Comfort Gas Iron, offered by the Strause Gas Iron Company, Philadelohia. delphia.

Other sultable prizes will be announced later.

nooth. Lumpy sauce or dressing is very

Lard goes just as far as butter for

anortening.

All measurements should be even for baking except baking powder. That should be measured rounded.

Always handle mushrooms with a silver knife or fork.

Sweethread patties can be made without nushrooms by using double the amount f sweethreads. Many people use too much shortening If you have no chicken gravy for liver n brochette use a little cream sauce, dding caramel to make it darker, or

RECIPES FOR THE EGG MENU. PHILADELPHIA EGGS - Hollow out thick slices of bread and toast. Fill hol-

low with creamed chicken. Place a poactied egg on top or each and pour cream sauce over the whole. BECHEMEL SAUCE-One tablespoo butter, 1 tablespoon flour, ½ cup chicken stock, ½ cup milk, 1 slice onion, 1 table-

speen chopped carrots, I tablespoon chopped omion, I saltspoon celery seed.

Put butter in saucepan, add vegetables and slightly brown. Then add the flour, mix, add the stock and milk. Stir well and add sait and pepper.

SPANISH OMELET—Beat the whites of three eggs very stiff, drop the yolka and by tenspoon sait into centre and simply mix a little. Put butter into hot pan and place eggs in oven until brown. Fold and serve.

SPANISH SAUCE—One cup tomatoes.

SPANISH SAUCE—One cup tomatoes, 1/2 pepper cut into strips, I onion cut in pieces, 4 musbrooms cut in atripe, stm-mer in oven with omelet and add 3 chopped olives when done.

CANADA EGGS-Select medium-sized tomatoes, when them carefully and cut a slice from the top and scoop out the most of the soft interior. Into each tomato break an egg and season with salt, pepper and a piece of butter. Bake in a moderate oven and garnish with water cress. EGG A LA MARTEN-Two tablespoons

EGG A LA MARTEN—Two tablespoons parmesan or 4 tablespoons American cheese. ½ pint cream sauce, 6 eggs.

Put 2 tablespoons cream sauce in cups or ramekins, drop raw eggs, sprinkle with cheese and cover with cream sauce. Bake in pan of hot water about 5 to 8 minutes. Serve in the ramekins.

WHEAT MUFFINS-Two tablespoons butter, 2 tablespoons sugar, 2 cups flour, eggs, 1 cup milk, 2 tablespoons baking powder, % teaspoon sait.

Cream butter and sugar, add flour, baking powder, sait and milk. Mix but not to a smooth batter and bake in 12 gem

Plans for Carson College Designs for the buildings of Carson College for Orphan Girls will be sought in the near future by the trustees under the will of the founder, Robert N. Caron, former traction magnate. The col-lege will be built on the Carson estate at Erdenheim, near Chestnut Hill. Mr. Car-son left \$1.00,000 for building and endowng the institution.

GLOBE MARKET & JUNIPER PHOTO-PLAYS 11 to 11 JANET BEECHER "Fine Feathers" SALISBURY'S "WILD LIFE" PICTURES

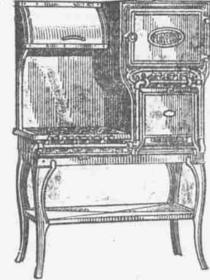
#### Its Features make it the Favorite

with good cooks. Cast iron oven side that prevents heat from top burners causing deterioration is found only on the

#### FORTUNE Gas Range

"Made in Philadelphia" But that's just one of several exclusive improvements that add to its efficiency and your satisfac-

On sale at all U. G. I. Offices



Thomas, Roberts, Stevenson Co. PHILADELPHIA

When You Hear Mrs. Carroll

### Visit the Wilbur Booth in Horticultural Hall

Make it a point to see the big display of Wilbur Quality Chocolate Products when you attend the Evening Ledger's cooking lectures and contests.

Our demonstrator will permit you to taste these rich, delicious food products-more nutritious than meat. Ask for a sample of Wilburcocoa.

Free-A copy of "Cook's Tours Through Wilburland"; 60 delightful money-saving recipes.

Wilburcocoa is used in Mrs. Carroll's demonstrations,

Booth in Main Corridor

H. O. Wilbur & Sons, Inc. PHILADELPHIA

#### Reasons Back of Duplex Fireless Stove Supremacy

1. Deep walls, aluminum lined; large coling capacity clean and senitary; mest heat-relaining insulation; non-carping steel case.

Will equipment of best sluminum mile, baking rack, scapstone heat-class, cook book, etc.

The Duples Rossis, Bakes, Bothe Stews with Bittle shrinkarie of L and no loss of flavor or moisture. f. Pres no gas while cooking and quickly saves shough to pay for itself. E Rone better at any price.



## BAKER'S GELATINE

(PLAIN)
is of superior quality and is favored by the most careful housekeepers.
Try this recipe.



MARSHMALLOWS

Soak I envelops BAKER GELATINE in 10 tablespoons cold water. Add 2 cups granulated sugar to 10 tablespoons water, and bell until it threads. Mix griatine and syrup, and when almost cooled, add a pinch of salt and flavoring to taste; beat with a whip until too stift, and then with a large spoon, until only soft enough to settle into a sheet. Sprinkle a thick layer of pewdered sugar into granite pams; pour is the candy about one-half inch deep, and let it get thoroughly chilled. Turn it out of the pans, cut into cubes, and roll in powdered sugar. This recipe will make 100 marshmallows. Chopped nuts, candled fruit, chocolate or fruit juices, in place of part of the water, may be added; or plain ones rolled in BAKERS COCONUT before being sugared. Cost, the. MARSHMALLOWS

Baker's Economical Recipe Book Tells how to prepare each recipe. Gives cost of each dish and number of people it will serve.

(Watch for new recipe in our next ad.) FRANKLIN BAKER COMPANY, PHILADELPHIA, PA.

Manufacturers of Baker's Premium Coconut

Yourself Horlicks Malted Milk Avoid Substitutes

The Food Drink For All Ages-Highly Nutritious and Convenient Rich milk with malted grain extract, in powder form—dissolves in water—more healthful than tea or coffee. Used in training athletes. The best diet for Infants, Growing Children, Invalids, and the Aged. It agrees with the weakest digestion. Ask for"HORLIOK'S"-at Hotels, Restaurants, Fountains. Don't travel without it. Also keep it at home. A lunch in a minute. In Lunch Tablet form, also, ready to eat. Convenient-nutritious

#### THE "LEDGER SPECIAL" Leaves for the CALIFORNIA EXPOSITIONS

JULY 10TH A 25-day conducted tour from Philadalphia to San Francisco and San Diego and return. Chartered Pullman cars the entire trip, no changing of care—no worry about train schedules or unforesoon expenses. Your ticket covers all transportation expense—all hotel bills except meals an Fair Grounds and Admission to the Expositions.

Everything Will Be Up to Usual Ledger Standard The first 65 applications will be accommodated, so make reservations quickly. Call or telephone Travel Bureau, Ledger Central, Walnut or Main 3000. Chastaut street at Broad.

# Important Improvements in Gas Service

We have outgrown our 11th and Market Streets Store Building.

Greatly increased retail business has driven us to seek larger quarters.

Double the floor space for displaying appliances is needed.

Double the space for housing our sales and demonstration forces is needed.

We have provided for these increased facilities in two centrally located buildings.

On July 1st our Main Store will be removed from 11th and Market Streets to our main office building at Broad and Arch Streets.

We shall remodel the Broad and Arch Building and add about one-half the first floor of the Fidelity Building next door, as well as utilizing the space between the two buildings.

This change, providing twice the floor space of the building we have outgrown, will give us the LARGEST AND BEST EQUIPPED GAS STORE IN THE WORLD.

Elaborate new window effects and outside lighting system will make this site the Brightest Corner in Philadelphia by night. It will be a convenient shopping centre by day.

The immense expanse of floor space will provide facilities for displaying the hundreds of modern gas lights and appliances as they have never been shown, here or elsewhere-an exhibition which will attest to the phenomenal success we have had in establishing gas as the one leading illuminant and fuel.

In addition-

We have secured three floors-25,000 square feet-in the new Metzger Building, Northwest Corner 13th and Cherry Streets.

Here will be maintained a complete exhibition of Gas Industrial Appliances, showing in actual operation the many appliances used in manufacturing processes.

Here, too, will be demonstrated appliances used by hotels, clubs, restaurants, bakeries and institutions.

Constant expansion of our industrial and hotel and restaurant business has necessitated these larger facilities.

We shall, as in the past, spare no expense and omit no improvements which will further "U. G. I." Service.

AV

The United Gas Improvement Company